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Chi Chi's Mild Salsa

Recipe By : Gloria Pitzer Serving Size :
1 Preparation Time :0:15 Categories :
Salsas Copycat

Amount	Measure	Ingredient	—
			Preparation Method

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1 Cn Stewed Tomatoes (14 Oz.)	—
sliced	

2 Large Green onions	—	snipped*
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1 Large Ripe Tomato — cored and diced

1/2 Teaspoon Salt

1/2 Teaspoon Black Pepper

1 Ds Tabasco=AE Sauce — or to taste

Cut up stewed tomatoes and combine in saucepan with onions, fresh tomato, salt and pepper. Bring just to a boil. Boil hard 1 minute and remove at once from heat. Put half of mixture through blender just to mince fine but not to puree.

Return to remaining half of mixture.

Cool and refrigerate in tightly covered

container to use with a few weeks.
Freezes well to use within 6= months.

NOTE-For hot salsa, add 1 ts canned green chopped chilis or to taste, freezing unused chilis to use in other recipes.